



## Group menu 1

**38€**

Blini, seasonal roe,  
red onion, smetana, pickles, honey (L)

Moose meatballs, thyme-seasoned shaken potatoes,  
creamy game sauce (L,G)

Liquorice, milk chocolate, Jymy milk ice cream,  
sour cream & chervil sauce

Wine recommendation: Matua Marlborough Pinot Noir

## Group menu 2

**47€**

Saana salad: mixed lettuce, roasted beetroot,  
Peltola Blue cheese, walnut, dark balsamic vinegar (L,G)

Fish of the Day from Kallavesi, carrot puree, roasted fennel,  
fennel & butter sauce (L,G)

Saana style French toast

Wine recommendation: Laroche Saint Martin Chablis

All the desserts are also available lactose-free.

More information about special diets and allergies is provided by our staff.



## Group menu 3

**51€**

Saana fish soup, burbot bouillabaisse, rouille sauce (M,G)

Pedigree beef tenderloin, beluga lentils,  
celery puree, port wine sauce (L,G)

Celery cake, white chocolate, Jymy pine ice cream

Wine recommendation: Ogier Château-du-Pape Bois de Pied Redal Organic

## Group menu 4

**35€**

Lentil & tomato soup

Sweet potato falafel, quinoa tabbouleh, tahini sauce, yoghurt

Vegan cheesecake, berries

Wine recommendation: 19th Crimes Red Blend

All the desserts are also available lactose-free.

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